



Virginia Green Attractions

Profile:



Scope Arena Complex Norfolk, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Attractions** have been thoughtfully planned and designed to minimize their impacts on the environment. This attraction has met the established "core activities" for **Green Attractions** and has committed to communicate its activities to its guests. Below is a list of this attraction's "green" activities that guests can expect.

Scope Arena Complex

"The Scope Complex is a multipurpose entertainment destination comprised of a sports arena, theater and exhibition hall located in the heart of downtown Norfolk."

Green Statement: "We believe responsible stewardship of resources will improve the well being of our guests and staff, is just good business due to cost savings from more efficient operations including reduced energy and water consumption and provide an example for the community at large. Some of our green activities include:

- Print literature with soy based inks and have reduced the use of print material switching to web based marketing methods.
- Terazzo floors are polished and cleaned with water only, no chemical finishes or strippers are used."



CORE ACTIVITIES for Green Attractions

☒ **Recycling and Waste Reduction.** Virginia Green facilities must recycle and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Provide the opportunity for guests to recycle: glass, aluminum cans, plastic bottles
- Also recycles: steel cans, newspaper, office paper, toner cartridges, cardboard, batteries, electronic equipment, motor oil, industrial metal, wood pallets
- Track overall waste bills
- Have a numeric goal to reduce overall materials that go to the landfill

Kitchen (or during meetings/events)

- Recycle fryer grease
- Have an effective food inventory control system to minimize waste

Dining room (or during meetings/events)

- Use cloth napkins
- Use water pitchers to minimize the use of single-use bottles

Restrooms

- Use bulk soap dispensers in public restrooms

Office

- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible

Buildings and grounds

- Use green cleaning products that are dispensed in bulk
- Install carpet with sustainable or recycled content and low-VOC adhesives
- Use reused building materials or those from sustainable sources
- Use latex low or no-VOC paints
- Re-use paint thinners
- Properly recycle and/or dispose of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping

☒ **Minimization of disposable food service product.** Attractions are required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, you are encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling/ composting of food service items disposed of on the premises. This facility pledges that they:

- Use disposable containers that are recyclable (in your area!)

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

- Track overall water usage and wastewater
- Have established a numeric goal to reduce water consumption over time

Activities indoors

- Perform preventative maintenance to stop drips and leaks
- Have low flow faucets and showerheads (use less than 2.5 gallons per minute)
- Automatic faucets or toilets in public restrooms
- Use microfiber technology mops

Activities outdoors

- Have installed drip line irrigation

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills
- Have established a numeric goal to reduce energy usage over time
- Use ENERGY STAR's Benchmarking Tools for the Hospitality Industry

Heating and cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- Regularly perform preventative maintenance on HVAC system
- Keep office doors and windows closed if HVAC system is on

Lighting

- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed compact fluorescent light bulbs in all rooms and canned lighting

Appliances and electronic devices

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)

- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used



For more information on the Scope Arena Complex, see www.sevenvenues.com or contact John Herochik at john.herochik@norfolk.gov or 757-664-6967.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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